

Key Ingredient Winter Catering Menu 2023

Buffet style:

Salad / Soup Course:

\$65 – 20 to 25 portions

Dressed Green Salad with candied pecan, pomegranate, and Manchego cheese with pomegranate vinaigrette

Warm Panzanella Salad with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

Toasted Almond Goat Cheese Salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries, and cherry balsamic dressing

Potato, Spinach, and Italian Sausage Soup

Creamy Chicken Gnocchi Soup

Main course:

\$80 each hotel pan - 20 portions

Red Wine Braised Carved Beef in red wine demi

Seared Chicken Confit in a velvety madeira mushroom creamy sauce

Steakhouse Pork Chops grilled with a peppercorn pan sauce

Chicken Scallopini Piccata in a lemony shallot and caper white wine sauce

\$90 each hotel pan - 20 portions

Salmon Rockefeller topped with a rich sauce of creamy spinach, onions, and bacon

Chicken Roulade with artichokes, leeks and fontina cheese topped with roasted garlic and wine sauce

Pomegranate Balsamic Pork Chops topped with fresh pomegranate

Chicken Wellington with a Dijon cream sauce

\$95 each hotel pan – 20 portions

Marinated Smoked Pork Tenderloin Roulade with apples, bacon, and gorgonzola with whiskey maple glaze

Holiday Chicken breast stuffed with dates, herbed goat cheese and porchetta topped with a winter sugar plum and stone fruit sauce

Beef Tenderloin Tips with sauteed mushrooms and onions topped with a cognac cream sauce

\$100 each hotel pan-

Garlic Lemon Shrimp and Crab Ravioli with crab stuffed ravioli topped with lemon garlic sautéed shrimp and creamy mornay sauce

Root Beer Braised Beef Short Rib

Carved whiskey Glazed Brisket

Sides:

\$70 each hotel pan - feeds 20 to 25 portions

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Mashed potatoes with boursin triple cream

Whipped sweet potatoes with mascarpone and honey drizzle

Parmesan crusted smashed fingerling potatoes with caramelized onion jam

Winter harvest orzo pilaf

Creamy herbed goat cheese polenta

Roasted root vegetable farro

Sautéed French green beans with sliced almonds and brown butter

Brussel sprouts in browned butter and bacon vinaigrette

Broccolini with lemon herbed butter

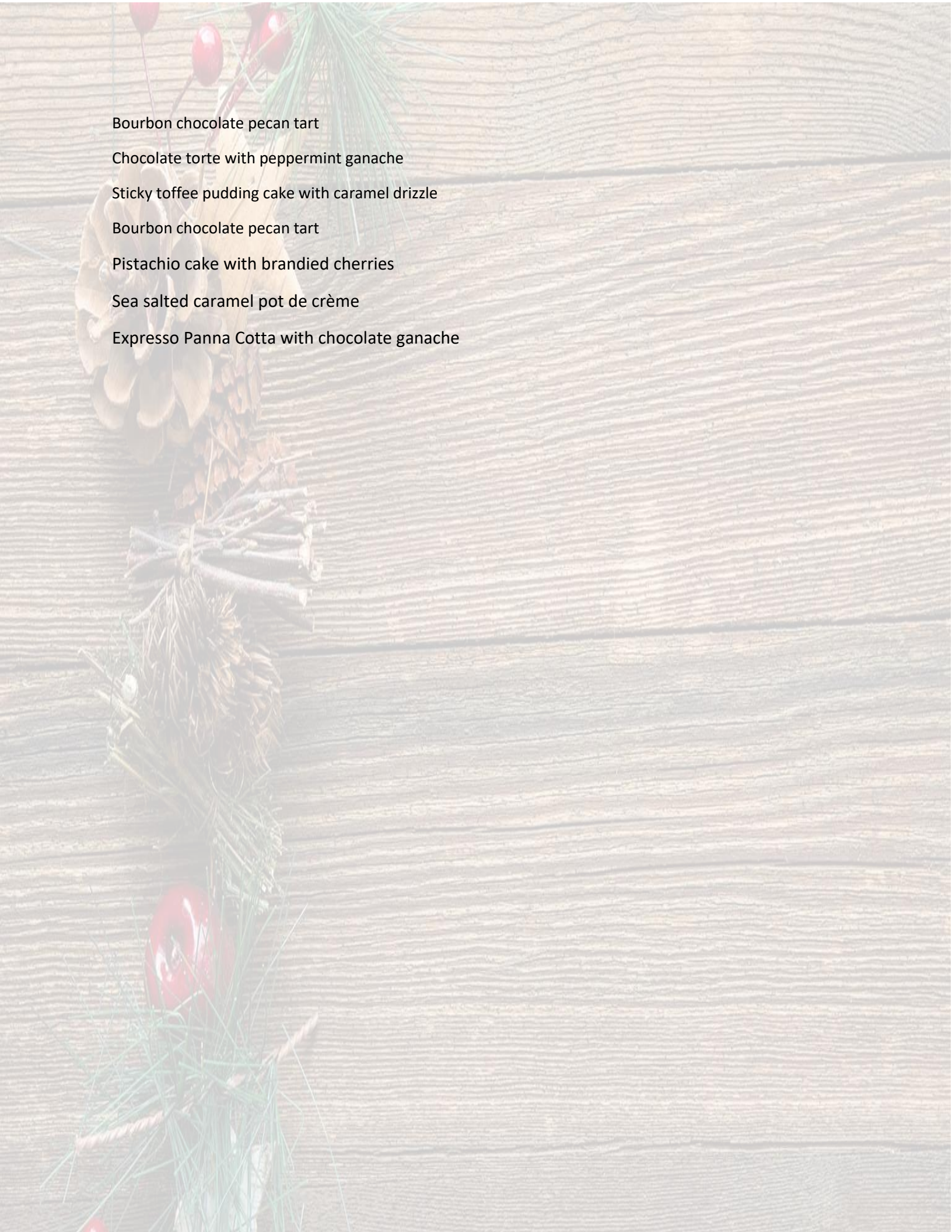
Tender tri-colored carrots with a red wine reduction

Butternut squash and kale gratin

Sweet treats:

\$75 – 20 to 25 portions

Chocolate peanut butter buckeye pie minis



Bourbon chocolate pecan tart

Chocolate torte with peppermint ganache

Sticky toffee pudding cake with caramel drizzle

Bourbon chocolate pecan tart

Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache